

NEW WAYS
FOR OYSTERS



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MRS S T RORER



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NEW WAYS FOR OYSTERS

NEW WAYS FOR OYSTERS

BY MRS S T RORER



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OYSTER COCKTAILS

No. 1

Put six small cold raw oysters into each tumbler; add a drop of tobasco, a drop of onion juice, four tablespoonfuls of tomato catsup, a saltspoonful of Worcestershire sauce, and the juice of one lemon. Keep these perfectly cold until serving time.

OYSTER COCKTAILS

No. 2

Wash, drain and throw into a saucepan twenty-five fat oysters; cook until the gills curl and stand aside on the ice to cool.

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Put into a saucepan a half pint of thick stewed tomato, add a clove of garlic, a slice of onion, a bay leaf, a saltspoonful of pepper; bring to boiling point and strain. Add four tablespoonfuls of tarragon vinegar, the juice of a lemon, a half teaspoonful of salt, a half teaspoonful of Worcestershire sauce, two drops of tobasco; mix and stand aside until icy cold. At serving time, put six oysters in each tumbler, divide the covering into six parts, pour it over the oysters and send to the table. Oyster cocktails may also be served in sweet peppers, packed in bowls of fine ice.

NEW WAYS FOR OYSTERS

OYSTERS Á LA DUMAS

Drain, wash and drain again twenty-five good sized oysters ; stand them aside on the ice to cool. Put into a bowl a teaspoonful of salt, a saltspoonful of white pepper, a finely chopped shallot, a teaspoonful of chopped chives, same of chopped parsley ; mix together and add a tablespoonful of olive oil, two drops of tobasco sauce, a teaspoonful of Worcestershire sauce, a tablespoonful of tarragon vinegar, four tablespoonfuls of tomato catsup, the juice of half a lemon ; serve as cocktails.

NEW WAYS FOR OYSTERS

SPANISH STEWED OYSTERS

Drain fifty oysters ; wash and drain again ; put into a saucepan one small onion chopped fine, a tablespoonful of butter ; shake until the onion is soft but not brown ; then add a tablespoonful of finely chopped spinach, and a half pint of bouillon ; cook carefully, strain, add the oysters, a level teaspoonful of salt, a dash of cayenne and cook slowly ten minutes. Add a clove of garlic mashed fine ; take from the fire and add one egg well beaten. Turn this into a baking dish, dust with bread crumbs, pour

NEW WAYS FOR OYSTERS

over a little melted butter, and put under the gas lights or in a very quick oven for three minutes to brown. A chopped sweet chilli may be added with the oysters.

OYSTER BOUILLON

Drain and put fifty oysters in a double boiler; cover and cook for thirty minutes; drain, saving the liquor. Chop the oysters fine, put them back into the liquor in the double boiler, add a quart and a pint of water; cook thirty minutes longer. Strain through cheese cloth; re-heat, add salt and pepper to

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taste and serve. Whipped cream may be put on top, or put into the cup and the bouillon poured over.

BISQUE OF OYSTER

Drain fifty oysters ; boil and skim the liquor. Chop the oysters with a silver knife ; add them to the liquor ; boil and skim again. Put one quart of milk in a double boiler ; rub together two tablespoonfuls of butter and three tablespoonfuls of flour ; add this to the hot milk ; stir constantly until smooth and thick as cream. Add one teaspoonful of celery pepper and

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the oysters. Strain through a sieve, pressing lightly ; add teaspoonful of salt, and serve at once.

DEVILED OYSTERS

Drain and wash twenty-five oysters ; throw them into a hot saucepan, stir carefully until they thoroughly boil. Drain, this time saving the liquor. Chop the oysters with a silver knife, drain them again. Add this liquor to the first. Rub one tablespoonful of butter and one of flour together ; add the liquor, stir until boiling. Take from the fire, add the oysters, the yolks of two

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eggs beaten with four tablespoonfuls of cream, a dash of cayenne, a half saltspoonful of white pepper, a half teaspoonful of salt. Mix, put into shells or ramekin dishes, dust with crumbs and brown quickly in the oven.

DEVEILED OYSTERS IN CLAM SHELLS

Make the mixture as in preceding recipe. After adding the eggs, add four tablespoonfuls of soft bread crumbs ; put the mixture into deep small shells, dip the whole in egg, dust thickly with bread crumbs, and fry quickly in deep, hot fat.

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DEVILED OYSTERS, No. 2

Select twenty-five large oysters ; drain and dry with a soft piece of cheese cloth ; dust each lightly with cayenne. Put a tablespoonful of butter and one of flour into a saucepan, mix, add a half pint of stock, stir until boiling ; add a half teaspoonful of kitchen bouquet, a dash of cayenne, a saltspoonful of curry, a half teaspoonful of salt, and stand over hot water while you quickly broil the oysters. Add them to the sauce, and serve in a shallow dish garnished with triangular pieces of toast.

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OYSTER CROQUETTES

Drain and wash twenty-five oysters; put them into a saucepan, stir and boil thoroughly. Drain, chop and drain again, saving the liquor. Rub one tablespoonful of butter and two of flour together; add the liquor, which should measure about two-thirds of a cup. Add the oysters and cook until thick; take from the fire, add the yolks of two eggs, cook again for just a moment; take from the fire; add a tablespoonful of chopped parsley, a saltspoonful of pepper, a level teaspoonful of salt, a teaspoonful of onion juice, and a

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grating of nutmeg ; mix and turn out to cool. When cold, form into cylinder shaped croquettes. Dip in egg, then in bread crumbs and fry in deep, hot fat.

OYSTERS À LA DUCHESS

Drain twenty-five large fat oysters ; throw them into a saucepan with one tablespoonful of good butter ; shake and boil gently for three minutes ; then add a gill of Madeira, bring again to boiling point and boil three minutes ; take from the fire. Beat the yolks of four eggs with a half pint of thick cream.

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When very light, add the oysters; stir constantly while adding; heat again just to smoking point. Take from the fire, turn into a deep dish, garnish with toast and send to the table.

OYSTERS CREOLE FASHION

Drain fifty oysters; throw them into saucepan, bring to boiling point; drain and save this liquor to use for another purpose. Put two tablespoonfuls of flour and two of butter into a saucepan; add a pint of good milk, stir carefully until it just reaches the boiling point. Take from

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the fire, add the oysters, a teaspoonful of soy, a level teaspoonful of salt, a dash of cayenne, a tablespoonful of olive oil, a teaspoonful of onion juice; turn this into a baking dish, cover the top with squares of toasted bread, and stand in the oven for about three minutes and serve.

OYSTERS À LA NEW-BURG

Drain fifty oysters; pour over them a pitcher of cold water, and drain again. Throw the oysters in a smoking hot pan, add two ounces of butter, a tea-

NEW WAYS FOR OYSTERS

spoonful of salt and a quarter of a teaspoonful of pepper. Stir carefully with a wooden spoon until they are smoking hot. Have ready the yolks of two eggs beaten with six tablespoonfuls of cream ; add quickly—do not boil ; then add a tablespoonful of sherry and serve on nicely browned toast.

CREAMED OYSTERS

Drain fifty oysters ; pour over them a pitcher of cold water, and drain again. Turn them in a saucepan ; bring to a boiling point, drain, this time saving the liquor. Measure, and add to

NEW WAYS FOR OYSTERS

it sufficient milk to make one pint. Put two tablespoonfuls of butter and two of flour into a saucepan ; mix over the fire without browning ; add the oyster liquor and milk ; stir constantly until boiling ; add the oysters, and bring just to boiling point. Take from the fire, add a teaspoonful of salt, a quarter teaspoonful of pepper, and if you use wine, two tablespoonfuls of sherry. Serve at once.

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OYSTERS À LA POULETTE

Drain and wash twenty-five fat oysters; throw them into a saucepan, cook until the gills curl. Drain, saving the liquor. Rub a tablespoonful of butter and one of flour together; add the liquor and sufficient milk to make a half pint; stir until boiling. Press the hard boiled yolks of three eggs through a sieve, add to them the sauce, rub until smooth, then press through a fine sieve. Add the oysters, a half teaspoonful of salt, a saltspoonful of pepper and four tablespoonfuls of sherry; heat quickly and serve.

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OYSTERS EN COQUILLE

Boil in their own liquor twenty-five fat oysters. Drain, and chop with a silver knife. Put one cup of milk in double boiler. Rub together one tablespoonful of butter and two of flour ; add gradually the hot milk, beating all the while. Now add yolks of two eggs, a teaspoonful of salt, a quarter teaspoonful of pepper and a tablespoonful of green chilli, chopped fine ; add the oysters, fill the mixture into the deep oyster shell, dust with dry bread crumbs, and brown in a quick oven. Do not keep them in long, or the mixture will curdle.

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OYSTERS STUFFED

Drain twenty-five large, fat oysters. Remove the hard part, and fill the space with a forcemeat made from quarter cup of finely chopped chicken, same quantity of crumbs, tablespoonful of thick cream, a half teaspoonful of salt, dash of paprica, all mixed well together. Dust the oysters with salt and pepper. Beat two eggs without separating; add to them two tablespoonfuls of oyster liquor, and one of warm water. Dip the oysters first in crumbs, then in the egg mixture, and then again in crumbs, being careful not to

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lose the stuffing. Fry in deep hot fat. Serve as fried oysters. In placing the stuffing, press it sufficiently firm to keep it in place, without bruising the oyster.

These may also be served, with tomato or mushroom sauce, plain or on squares of toasted bread.

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OYSTERS SCALLOPED SOUTHERN FASHION

Roll sufficient fresh crumbs to make a pint ; season with a salt-spoonful of cayenne, a teaspoonful of salt ; drain twenty-five large fat oysters, and select six small silver escallop shells or ramekin dishes. Cover the bottom with a tablespoonful of seasoned crumbs, put on four oysters, cover with the crumbs ; put a teaspoonful of good butter in the centre of each and bake in a hot oven fifteen minutes. Dish on individual plates on a doily or folded napkin.

OYSTERS BROILED ON A SKEWER

Drain and dry twenty-four fat oysters ; season lightly with salt and pepper. Select the skewers ; put three oysters on each skewer, separating one from the other with a small square of bacon. Dust them thickly with grated fresh bread crumbs, and broil over a clear fire or under the gas jets, about a half minute on each side. Serve at once on a heated platter.

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SCALLOP OF OYSTER AND MACARONI

Break four ounces of macaroni into pieces two inches long; throw into boiling water, boil rapidly thirty minutes; drain; throw into cold water for fifteen minutes; drain again. Drain fifty oysters. Put a layer of these oysters into the bottom of a baking dish, then a layer of the boiled macaroni, another layer of oysters and macaroni, dusting a little salt and pepper over each layer; continue until the dish is filled, having the last layer macaroni. Cut a tablespoonful of butter into bits. Put the bits over the top and dust thickly

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with bread crumbs. Pour over this four tablespoonfuls of cream, and bake in a quick oven about twenty minutes.

OYSTER CANAPÉES

Cut the bread either into rounds or squares; toast quickly. Have ready some nicely seasoned cold cooked tongue chopped very fine. Spread a thick layer over the buttered toast, garnish with three pickled oysters and send at once to the table.

Pickled oysters may also be used as a garnish for caviar canapées.

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SPINDLED OYSTERS

Drain twenty-five large oysters. Cut breakfast bacon in very thin slices, and each slice into three pieces. Run a skewer through a piece of bacon as though you were pinning it, then through the hard part of an oyster, and then through another piece of bacon, and so on until the skewer is filled. Arrange all the skewers neatly on a double broiler; broil quickly over a clear fire, first on one side, then on the other. Serve at once on the skewers. Garnish with lemon and cress.

KEEBOBBED OYSTERS

Drain fifty oysters. Boil the liquor, skim and strain, and stand aside until wanted. Take the white part from one root of celery, and slice it very fine. Chop sufficient parsley to make two tablespoonfuls. Put out on the board about a pint of stale bread crumbs; beat four eggs; add to them about four tablespoonfuls of oyster liquor. Dip each oyster first in the egg and then into the crumbs. Arrange them neatly over the bottom of a baking-dish, crowding them just a little; sprinkle over salt, pepper, chopped celery

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and parsley ; then dip again and put over another layer of oysters ; season, add celery and parsley, and so continue until the baking dish is full ; having the last layer oysters. Cut a tablespoonful of butter into pieces, and put them over the top ; pour a gill of the oyster liquor over the whole. Bake in quick oven twenty minutes. Serve smoking hot.

Onion may be substituted for celery, or celery salt may be used.

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OYSTERS WITH TOMATO SAUCE

Drain and dry the oysters ; dust with salt and pepper. Dip them in bread crumbs, then in beaten egg, and again in bread crumbs ; fry in hot deep fat ; drain, pile on a napkin and send at once to the table with a sauce-boat of nicely seasoned tomato sauce.

These may also be served with chilli sauce, or with cabbage with french dressing.

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OYSTER À LA VILLEROY

Drain twenty-five fat oysters ; wash, throw them into a saucepan, bring to boiling point and cool. Rub a tablespoonful of butter and one of flour together, add two-thirds of a cup of milk ; stir until boiling ; add a salt-spoonful of white pepper, a half teaspoonful of salt, a few drops of onion juice. Sprinkle the oysters with vinegar. When both are cold, dip the oysters in the sauce, let them stand for a few minutes ; then dip them quickly in egg, roll in bread crumbs and fry in deep hot fat. Serve hot with sauce Bearnaise.

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OYSTERS IN BATTER

Beat one egg, without separating, until light ; add six tablespoonfuls of milk, one tablespoonful of olive oil, two tablespoonfuls of water, a saltspoonful of salt, a dash of cayenne ; add sufficient flour, about six rounding tablespoonfuls, to make a batter. Drain and wash the oysters and throw them into a saucepan ; bring to boiling point, drain, and when cold dip each in the batter and fry in deep hot fat. Drain the oysters, pile on a napkin, garnish with parsley and lemon or serve with cream sauce.

SAUTÉD OYSTERS

Drain twenty-five fat oysters, spread them on a board, carefully lifting them with the fingers by the muscular part. Never stick a fork into an oyster. With a soft piece of cheese cloth, dry each carefully without bruising. Dust lightly with salt and red pepper. Have ready a large sheet-iron sauté pan. Put in the bottom just sufficient butter to keep the oysters from sticking. Have at your side the serving dish, nicely heated, in which you may put a tablespoonful of butter, and if you use wine, a tablespoonful of

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sherry, and about four drops of Worcestershire sauce. Now throw the oysters, a few at a time, into the hot pan; shake them. Lift them as soon as the gills have curled; put them into the serving dish and then cook a second lot. Do not cook over eight at a time. Serve at once.

BOILED OYSTERS

Melt two tablespoonfuls of butter and then strain or pour it off carefully, leaving the sediment in the melting pan. Put the strained butter in a heated dish in which you are going to

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serve the oysters. Have ready a good-sized kettle of boiling water, and the oysters drained, in a bowl, which hold close to the kettle in your left hand. Now with a skimmer take out five or six oysters. Throw them into the boiling water for just a minute. Then with the same skimmer take them out, drain carefully, throw them into the heated dish of melted butter, and so continue until you have the desired quantity boiled. Add then to each twenty-five a half teaspoonful of salt and just a grain of cayenne. Serve them smoking hot. This is one of the nicest ways of cooking

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oysters. If you use wine, two tablespoonfuls of sherry may be added.

CURRIED OYSTERS

Drain twenty-five good, fat oysters, boil the liquor, skim and strain it. Into a saucepan put one tablespoonful of butter and one good-sized onion, sliced; stir and cook until the onion is a golden brown; then add a level tablespoonful of flour, mix and add the oyster liquor, which should measure one-half pint. If it does not, add sufficient chicken stock to make the quantity; stir until boiling; add

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a teaspoonful of curry powder and a teaspoonful of turmeric, moistened with a little stock, and boil again; add one-half teaspoonful of salt, and strain into the upper part of a double boiler. Have ready a griddle, quite hot. Brush it lightly with butter, throw on four or five of the oysters; as soon as they sear or brown, turn them, brown, and throw them into the curry sauce. So continue until you have the whole number cooked. Serve at once.

PAN BAKED

Drain twenty-five oysters free from all liquor. The oysters should be good-sized and fat. In the bottom of an individual baking dish put one square of nicely toasted bread. On top of this arrange about six oysters; sprinkle over them a quarter teaspoonful of salt and a dash of pepper, and then pour over four tablespoonfuls of cream. Stand these dishes in a baking pan, then run in a hot oven and bake for ten minutes. Serve at once in the dishes in which they were cooked.

OYSTER TARTS

Have ready about half pound of French puff paste. Drain fifty oysters. Put them in ten individual baking dishes. Dust with a quarter teaspoonful of salt, a grain of red pepper, and place in the center of each a bit of butter the size of a hickory nut. Roll the paste in a thin sheet; with a round cutter stamp out a top. Place this top over the oysters, brush it lightly with yolk of an egg, bake in quick oven twenty minutes. Serve in the dishes in which they were baked. These, if carefully made, are sightly and are certainly very good.

OYSTERS IN A CHAFING DISH

Drain and wash fifty oysters ; turn them into a chafing dish ; light the lamp. Add a teaspoonful of salt, two saltspoonfuls of pepper ; stir until the oysters reach the boiling point ; then add two tablespoonfuls of butter, a half cup of cream, two drops of tobasco, a teaspoonful of soy, and when hot, add two tablespoonfuls of sherry ; place a clove of garlic split into halves in the centre, cover the dish for just a moment, remove the garlic, and serve at once on toast.

OYSTERS ON MUSH- ROOMS

Drain twenty-five fat oysters, and put two lardoons through each oyster. Cut the fat part of ham or bacon into tiny strips; put one in a small larding needle, and take just one stitch in soft part, then another, allowing the ends to hang. Dip each oyster in bread crumbs, then in egg, and then again in crumbs. Fry in smoking hot oil. Have ready a platter of baked mushrooms; put the oysters on top, cover with brown sauce, and serve.

LARDED OYSTERS
BROILED

Lard with bacon, as in preceding recipe, twenty-five fat oysters. Brush an oyster broiler with melted butter and then cover it closely with the oysters. Boil half cup of the oyster liquor, strain, put it in the serving dish, add a tablespoonful of butter, half teaspoonful of salt, and dash of paprica. Now put the oysters over a clear fire, broil quickly on one side, turn and broil the other. Be very careful to loosen the oysters before opening the broiler. Lift the oysters into the sauce and serve immediately.

BAKED WITH MUSH- ROOMS

Peel and cut the stems from a pound of good-sized mushrooms ; put them in baking pan, gills up ; put a tiny bit of butter in each ; sprinkle with salt and pepper. Put them in a hot oven for fifteen minutes ; then pour in the pan about a gill of cream and one gill of oyster liquor that has been boiled and strained ; bring to boiling point. Dish the mushrooms, cover them with the oysters, add two tablespoonfuls of sherry to the sauce, re-heat, pour it over, and garnish with small squares of toast.

CASSEROLETTES

Wash a half pound of rice through several cold waters; then throw it into a kettle of boiling water and boil rapidly for twenty minutes; drain and steam for ten minutes longer. Drain and wash twenty-five fat oysters; throw them into a saucepan, shake until they reach the boiling point, then add to them a half cup of good milk, a tablespoonful of butter and one of flour rubbed together; when boiling, take from the fire, add the yolks of two eggs, a half saltspoonful of pepper, a half teaspoonful of salt. Fill

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the rice into timbale moulds, pack it down firmly, scoop out the centre, leaving a wall and bottom at least a half inch thick ; fill the well with the oyster mixture. Put a tablespoonful of rice over the top, and stand the moulds in a pan of boiling water ; cover with oiled paper and bake in a moderately quick oven twenty minutes. Fill the bottom of serving platter with nicely made cream sauce ; turn out the casserolettes, garnish with chopped parsley and send at once to the table.

OYSTER SOUFFLÉ

Drain, wash and drain twenty-five fat oysters; throw them into a saucepan, bring to boiling point; drain, this time saving the liquor. Chop the oysters rather fine; add them to the liquor, add one tablespoonful of butter and one of flour rubbed together, and a half cup of milk; stir until boiling; take from the fire, add the yolks of four eggs slightly beaten, a level teaspoonful of salt and a salt-spoonful of pepper. Add a half cup of soft white bread crumbs, fold in the well beaten whites of four eggs, turn the mixture

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into a baking dish and bake in a quick oven twenty minutes; serve at once.

OYSTER OMELET

Drain, wash and drain twenty-five oysters; throw them into a saucepan, bring to boiling point; drain and measure the liquor; add sufficient milk to make a half pint; put a tablespoonful of butter and one of flour into a saucepan, add the liquor mixture, stir until boiling; add a half teaspoonful of salt, a salt-spoonful of pepper and the oysters. Beat six eggs, without separating, until well mixed;

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add a saltspoonful of pepper, six tablespoonfuls of warm water, a level tablespoonful of butter. See that your omelet pan is perfectly smooth ; put into it a tablespoonful of butter ; when melted add the egg mixture. Dust over a half teaspoonful of salt, and shake until the omelet is set ; every now and then lifting the edge with the limber knife, allowing the soft portion to run underneath. When set, fold and turn on a heated platter. Pour around the oyster sauce, garnish the top of the omelet with chopped parsley, and send at once to the table.

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OYSTER BOUCHÉES

Wash and drain twenty-five oysters; throw them into a saucepan with ten chopped mushrooms; bring to boiling point. Rub together one tablespoonful of butter and one of flour; add a half cup of milk and the oysters; stir until boiling; add a half teaspoonful of salt, a saltspoonful of pepper. Serve in bouchée cases or *pâté* shells.

PHILADELPHIA BROILED OYSTERS

Select large fat oysters ; lay them out singly on a board, dry carefully with a piece of cheese-cloth ; dust with salt and cayenne on both sides. Put over the fire your double boiler, the water boiling in the underneath part. Put into it a tablespoonful of butter and one of flour ; mix, and add a half pint of stock or water, the first preferable. When this thickens, add a half teaspoonful of salt, a dash of red pepper, a saltspoonful of white pepper and a teaspoonful of kitchen bouquet ; and two tablespoonfuls

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of sherry, if you use it. Let it stand on the back part of the stove while you broil the oysters. Put over the hottest part of the fire the ordinary cake griddle. Have the oysters at hand, and when the griddle is smoking hot brush it lightly with a little butter; throw on four or five oysters, brown quickly; turn, and as soon as they are brown on this side, lift them into the brown sauce, and so continue until all the oysters are "broiled." To have these a perfect success, your gridiron must be *very, very* hot, and only a few oysters at a time browned. The moment an oyster touches

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a hot surface it parts with its juice, and the juice will prevent the browning, hence the necessity of doing only four or five at a time. Dish on toast, and pour over the brown sauce.

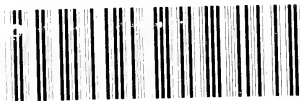
NEW YORK BROILED OYSTERS

Season, and dip the oysters in soft crumbs. Broil in a boiler, serve with a lemon.

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